

the
Beambridge Inn
— *at wellington* —

CONFERENCES
& MEETINGS



BEAMBRIDGE INN
SAMPFORD ARUNDEL | WELLINGTON
SOMERSET | TA21 0HB
TEL: 01823 672223
WWW.BEAMBRIDGEINN.COM

ABOUT US

the
Beambridge Inn
— *at wellington* —

LOCATION

With ease of access a high priority when organising an event for attendees, the Beambridge is perfectly situated when bringing people together, whether they are travelling locally or from the wider area.

The Beambridge is just 3 miles from either junction 26 or 27 of the M5, sitting just off the A38 on the outskirts of Wellington. With free off-road parking for more than 75 cars, we can host varying styles of corporate events, from product launches or training seminars to auctions and more.

THE VENUE

There has been an Inn sited at the Beam Bridge since 1832. Originally a traditional coaching Inn, the old Taunton to Exeter main road used to pass the front door.

The Inn consists of 8 en-suite rooms, an 80 seater restaurant and bar and the versatile, self contained Arundel Room which accommodates up to 150 guests, depending on room arrangements.

OUR PLEDGE

"Whether you are organising an overnight training session for a small work force, a presentation to a group of farmers or product presentation to field agents, we have experienced them all. With more than 20 years experience in event management, I am certain we have the solution to hosting your event. We understand that not every event is required to be managed in the same way and can be as flexible as possible, with our overall objective being to ensure your event runs smoothly and professionally."

Craig Holmes F&H

Landlord, The Beambridge Inn

DAY DELEGATES

Morning Tea and Coffee | Mid Morning Tea, Coffee and Biscuits
Sandwich Lunch with Fruit Juice | Afternoon Tea and Coffee | Meeting Room Hire
Flip Chart with Pens and a Paper Pad | Iced Water and Glasses | Free Wi-Fi
Rate - £16 per delegate *(minimum of 10 people)*

RESIDENTIAL DELEGATES

Single Occupancy Room | Morning Tea and Coffee
Mid Morning Tea, Coffee and Biscuits | Free Wi-Fi
Sandwich Lunch with Fruit Juice
Afternoon Tea and Coffee | Meeting Room Hire
Flip Chart with Pens and a Paper Pad
Iced Water and Glasses
Rate - £65 per delegate

Where there is a 2nd person sharing a room, an additional charge of £30 will be made, which includes the day delegate rate.

We have 4 twin rooms and 4 double rooms. If your need for rooms exceeds our supply, we have local business partners we work with and have negotiated preferable rates for our meeting and conference guests.



ARUNDEL ROOM

the
Beambridge Inn
— at wellington —

STANDARD ARUNDEL ROOM HIRE CHARGES

Full Day	£100	½ Day	£60
Evening	£75	Day & Evening	£135

ARUNDEL ROOM CAPABILITIES & CAPACITIES

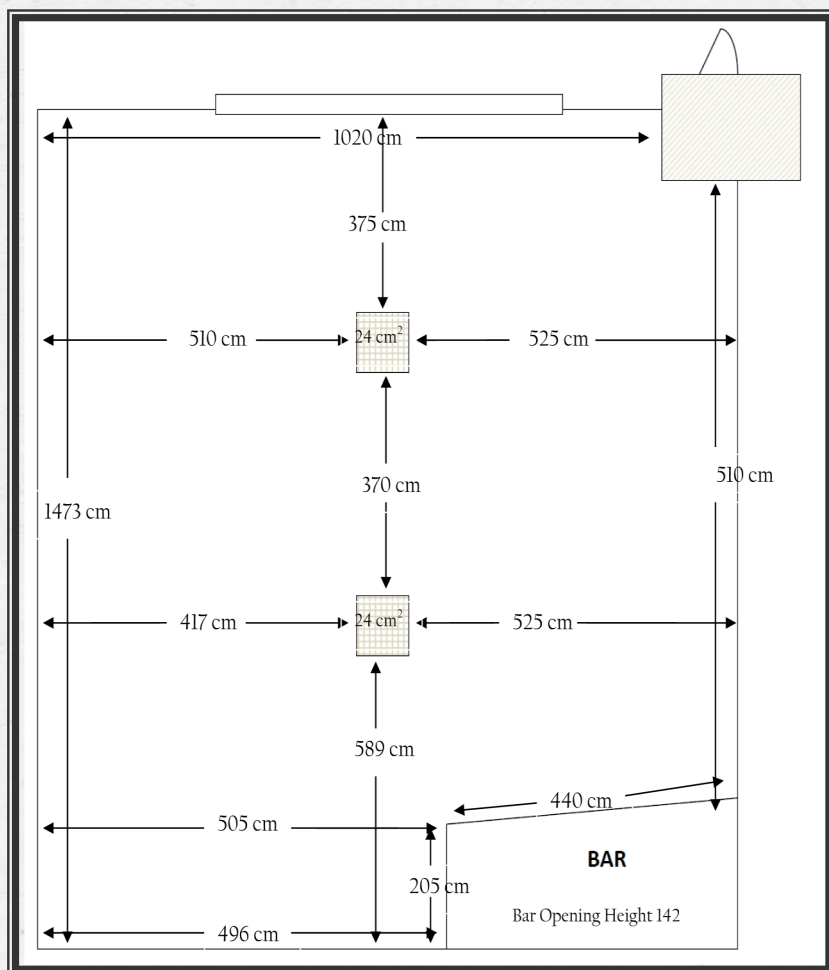
Boardroom Style	32	Horseshoe Shape	36
Theatre Style	100	Cabaret Style	100

EQUIPMENT CHARGES

OHP	£20	Projector screen	£10
Flip Chart, 1 Pad & Pens	£15	Additional A1 Pads	£8
Data Projector	£60	B&W Photocopies	£0.10/page
Colour Photocopies	£0.20/page	Fax (Send or receive)	£0.25/page

ARUNDEL ROOM FLOOR PLAN & DIMENSIONS

(not to scale)



CONFERENCE & SEMINAR MENUS

the Beambridge Inn
— at wellington —

BREAKFAST & SNACKS

Full English Breakfast	£7.50
Continental Breakfast	£5.95
Bacon Rolls	£3.95
Biscuits	£0.50 / packet
Danish Pastry	£1.30
Afternoon Tea	£4.95
<i>(Tea, 2 homemade scones, jam and clotted cream)</i>	

LUNCH OPTIONS

Sandwich Platter with sea salt and black pepper wedges	£5.95
Finger Buffet	£7.95
Fork Buffet	£9.50
Hot Buffet	£9.95
Single Course Carvery Lunch	£6.50
2 Course Carvery Lunch	£10.00
2 Course Restaurant Lunch	£13.00
3 Course Restaurant Lunch	£15.50

SAMPLE FINGER BUFFET

A selection of assorted sandwiches served on fresh brown and white sliced bread;

Roast Ham | Roast Turkey | Tuna Mayonnaise
Cheddar Cheese and Tomato | Egg Mayonnaise

Small Eats

Sausage Rolls | Tomato and Basil Quiche

Cajun Spice Roast Chicken Portions | Garlic Bread

Tempura Battered Vegetables | Roast Potatoes
or Sea Salt and Black Pepper Wedges

£7.95 per delegate

SAMPLE FORK BUFFET

Mini Roll Selection:

Egg Mayonnaise | Roast Beef | Roast Turkey

Mature Cheddar | Tuna Mayonnaise | Ham

Small Eats

Cajun Spiced Chicken Strips | Cheddar Puffs

Carrot and Celery Batons
with blue cheese and seafood dips

Pâté Crostini | Vegetable Samosas

Tortilla Chips and Breadsticks
with sour cream and salsa dips

Sea Salt and Black Pepper Wedges

Salads

Cheesy Coleslaw

Red Onion and Potato Salad

Tossed Salad

Coronation Rice Salad

£9.50 per delegate



CONFERENCE & SEMINAR MENUS

the Beambridge Inn
— at wellington —

HOT BUFFET

Homemade Beef Lasagne
Chicken and Mushroom Fricassée
Vegetable Curry and Poppadum

Boiled Rice | Sea Salt and Pepper Wedges
Mixed Tossed Salad | Garlic Bread
Fresh Vegetable Medley

Mango Chutney | Mayonnaise | Ketchup

£9.95 per delegate

THE BEAMBRIDGE CARVERY

Select 3 succulent roast meats for our skilled chefs to carve for your guest's plate. Served with all the traditional trimmings.
Topside of Beef | Leg of Pork | Turkey
Honey and Mustard Roast Ham | Leg of Lamb
Mushroom and Nut Roast

£6.50 per delegate

2 COURSE CARVERY MEAL

Desserts are served buffet style with a minimum selection of four options.

£10 per delegate

RESTAURANT LUNCH DINING

2 Course Restaurant Lunch	£13.00
3 Course Restaurant Lunch	£15.50

TO START...

Soup of the Day
With warm bread and butter

Breaded Mushrooms
With mixed leaves and garlic mayonnaise

Terrine of Rabbit and Bacon
With a beetroot salad and our own rum and sultana chutney

Port and Stilton Pâté
With soda bread and plum and chilli chutney

Prawn and Red Pepper Stack
Served with a tomato fondue

MAIN COURSES...

10oz Gammon
Served with sautéed mushrooms, fresh chips, peas or salad and red onion and pineapple chutney

Pesto Crusted Salmon Fillet
Baked salmon topped with freshly made pesto crust with a lemon butter sauce.
Served with new potatoes and fresh vegetables

Homemade Lamb Lasagne
Oven baked layers of pasta, herb infused mince and cheese sauce, served with a mixed salad and garlic bread.

Leek and Camembert Parcel
Wrapped in filo pastry and finished with a watercress sauce.
Served with fresh vegetables and new potatoes.

Pork Belly Roll
Stuffed with an apricot stuffing, served with gratin potato, roasted vegetables, apple sauce and pork crackling

Desserts will be offered after the meal.
A minimum choice of four options will be available.